Item # _____ C.S.I. Section 11420

VULCAN ENDURANCE™ SERIES

24” GAS RESTAURANT RANGE

OPEN BURNERS / GRIDDLES

Model G24S-4 shown with optional casters

- ❑ **G24S-4** 1 Standard Oven
- ❑ **G24S-2FT12** 1 Standard Oven
- ❑ **G24S-FT24** 1 Standard Oven

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6” Stainless steel adjustable legs
- 32,000 BTU/hr open top burners with lift-off heads
- Individual pilot for each burner
- Heavy duty cast grates, easy lift-off 12” x 12 1/2” in front and 12” x 14 1/2” in the rear
- Extra deep pull out crumb tray with welded corners
- 20,000 BTU/hr space saver standard oven cavity. Full size sheet pans fit front-to-back
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handle
- Two oven racks and four rack positions
- Griddle models: 7/8” thick manual griddle. 4” wide front grease trough
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ❑ Rapid clean system - stainless steel clean-out basin, quick disconnect burners, gas shut-off valve
- ❑ Front mounted gas shut-off valve turns off top burner pilots
- ❑ 6” stainless steel stub back
- ❑ Hot top section in lieu of one open burner
- ❑ Thermostatically controlled griddle (snap-action). Only available on 24” griddle.

ACCESSORIES (Packaged & Sold Separately)

- ❑ Extra oven rack
- ❑ Extra rack guides (set of two)
- ❑ Casters (set of four)
- ❑ Flanged feet (set of four)

SPECIFICATIONS

24” wide gas restaurant range, Vulcan Model No. G24S-4. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, high shelf and 6” adjustable legs. Extra deep crumb tray with welded corners. Four 32,000 BTU/hr cast burners with lift-off burner heads. Individual pilot for each burner. Heavy duty cast grates, easy lift-off 12” x 12 1/2” in the front and 12” x 14 1/2” in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs and oven handle are cool to the touch, high temperature material. One oven: 20,000 BTU/hr space save standard oven with porcelain oven bottom, sides and door panel, measures 26 1/4”d x 20”w x 14”h. Sheet pans fit front-to-back.Oven thermostat adjusts from 250°F to 500°F with low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 3/4” rear gas connection and pressure regulator. Total input 148,000 BTU/hr.

Exterior Dimensions:

35 3/8”d x 24”w x 58”h on 6” adjustable legs

Vulcan & Wolf Range

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

24” GAS RESTAURANT RANGE

OPEN BURNERS / GRIDDLES

INSTALLATION INSTRUCTIONS

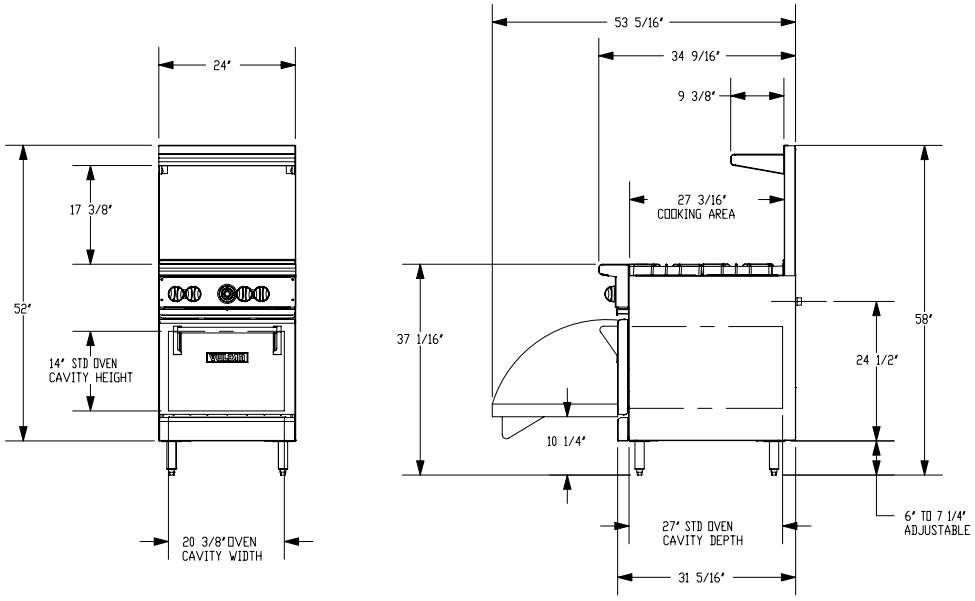
1. A pressure regulator sized for this unit is included. Natural gas 5.0” W.C., propane gas 10.0” W.C.
2. Gas line connecting to range must be 3/4” or larger. If flexible connectors are used, the inside diameter must be 3/4” or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
5. Clearances

	Rear	Sides
Combustible	6”	10”
Standard Oven Non-combustible	0”	0”
Convection Oven Non-combustible	Min. 4”	0”

6. For proper combustion, install equipment on adjustable legs or casters provided with unit.
7. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering. Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	G24S-4	4 Burners / 1 Standard Oven	148,000	350 / 159
	G24S-2FT12	2 Burners / 12” Griddle / 1 Standard Oven	104,000	375 / 170
	G24S-FT24	24” Griddle / 1 Standard Oven	60,000	390 / 177

This appliance is manufactured for commercial use only and is not intended for home use.

Vulcan & Wolf Range
a division of ITW Food Equipment Group LLC
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602